

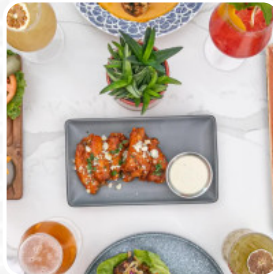


Harborwood Harborwood Hyatt Centric Menu

<https://menulist.menu>

100 E Las Olas Blvd, 33301, Fort Lauderdale, US, United States

(+1)9543531234 - <https://www.hyatt.com/en-US/hotel/florida/hyatt-centric-las-olas-fort-lauderdale/fllct/dining>



The menu of Harborwood Harborwood Hyatt Centric from Fort Lauderdale includes 201 menus. On average, **menus or drinks on [the menu](#)** cost about \$10.4. The categories can be viewed on the menu below. What [User](#) likes about Harborwood Harborwood Hyatt Centric:

scare them to jordan, rutherford and josh for their amazinnnggggg customer service. when I tell them that they not only know the menu, but they know how to get involved, have big convoluts, offer great foods and drinks and give them a good time. even if they are only for the weekend in the city – they see them, they will not regret it.

[read more](#). As a guest, you can use the WiFi of the restaurant free of charge, And into the accessible rooms also come visitors with wheelchairs or physiological disabilities. If the weather are right, you can also have something to eat outside. What [User](#) doesn't like about Harborwood Harborwood Hyatt Centric:

absolutely amazing? the staff was more than attentive to everyone needs, but I felt warm and greeted. jordan would not have had a better service. He was so great that I thought he was chasing the place. until I met the manager and he was brilliant and made sure our stay was great? [read more](#). If you want to try tasty American courses like burgers or barbecue, Harborwood Harborwood Hyatt Centric from Fort Lauderdale is the place to be, There are also delicious [South American](#) meals on the menu. No matter the occasion - an event - the in-house catering makes it easy to enjoy the food from Harborwood Harborwood Hyatt Centric in your own four walls, Forbreakfast a **hearty brunch** is offered here.

Harborwood Harborwood Hyatt Centric Menu



Salads

LETTUCE

Smoothies

MIXED BERRIES \$5.0

Süße Desserts

CREPES

Eggs & Pancakes

OMELETTE

Süßes

MUFFINS

Toast

TOAST \$4.0

Side dishes

ROASTED CAULIFLOWER \$12.0

Starters

VANILLA YOGURT PARFAIT \$12.0

Spirits

AMERICANO \$3.5

Erfrischendes

FEVER TREE \$15.0

Kids

CHEESEBURGER* \$12.0

Kids Menü

KIDS PASTA \$6.0

Beers

MILLER LITE

Pop Tarts

BLUEBERRY

Kalte Alkoholfreie Getränke

MUG ROOT BEER

Fried Rice

SPICY SHRIMP FRIED RICE \$27.0

Gin

GRAY WHALE GIN

Hot drinks

TEA \$3.0

Pastries

FRESH BAKED CROISSANT

Breakfast Menu

BREAKFAST POTATOES \$4.0

Red Wine

LYRIC BY ETUDE PINOT NOIR

Popular Items

BAKERY BOX \$10.0

Harborwood Harborwood Hyatt Centric Men



Rose

ROSÉ, FLEUR DE MER, CÔTES DE PROVENCE, FRANCE

Red Wines

PINOT NOIR, LYRIC BY ETUDE, SANTA BARBARA, CALIFORNIA

White Wines

SAUVIGNON BLANC, WHITEHAVEN, NEW ZEALAND

Sparkling

PROSECCO, MIONETTO, ITALY

Shared Plates

BREAKFAST FLATBREAD \$14.0

Handcrafted Cocktails

HOT TAMALE

Sunday Brunch

ROPA VIEJA WITH POACHED EGGS* \$15.0

All Draft Beer

FUNKY BUDDAH FLORIDIAN HEFEWEIZEN

Classic Breakfast

ALL-AMERICAN BREAKFAST \$14.0

Draft Beers

YUENGLING

Pinot Grigio & Gris

PINOT GRIS, ELK COVE, WILLAMETTE VALLEY, OREGON

On Tap

CIGAR CITY JAI ALAI IPA

Craft Cocktails

GOLD RUSH

Sushi Or Sashimi

OCTOPUS

Cocktail

MARGARITA

Soft Drinks and Juices

CRANBERRY JUICE \$5.0

Eggs and More

AVOCADO TOAST WITH POACHED EGGS \$15.0

House-Made Desserts

WARM JUMBO RED VELVET COOKIE \$8.0

Sommelier Selections

FLEUR DE MER ROSÉ

Local Craft Beer on Tap

WYNWOOD BREWERY, LA RUBIA BLONDE ALE

Harborwood Harborwood Hyatt Centric Men



To Accompany

TRUFFLE FRIES

Florida Craft

CIGAR CITY MADURO BROWN ALE

Park Griddle

CORN FLAKE CRUSTED BRIOCHE FRENCH TOAST \$14.0

Something Substantial

PAN SEARED POTATO GNOCCHI \$11.0

MIXERS & JUICES

FEVER-TREE

Hand Crafted Tacos

ROPA VIEJA TACOS \$14.0

...

DRIP COFFEE \$3.0

Short Stack Pancakes

2 PLAIN PANCAKES \$8.0

All Wines by the Glass

AF BY ACHAVAL FERRER MALBEC

Hash Browns and Sides

SCRAMBLED EGGS

Espresso and Latte

DOUBLE SHOT ESPRESSO \$3.5

Vegetarian the Green Room

CHOPPED ROMAINE SALAD \$6.0

Flatbreads and Frittata

THREE CHEESE FLATBREAD \$12.0

Alcoholic Drinks

PERONI

SAUVIGNON BLANC

Sandwiches

ROASTED TURKEY SANDWICH \$14.0

CHICKEN SANDWICH

Starters & Salads

WINGS

FRIES

Chicken

GRILLED CHICKEN BREAST \$12.0

CHICKEN WINGS

Dessert

KEY LIME TART \$8.0

BANANA CAKE \$8.0

Cocktails

MIONETTO MIMOSA \$10.0

ABSOLUT BLOODY MARY COCKTAIL \$10.0

Main Course

SHAKSHUKA \$15.0

Harborwood Harborwood Hyatt Centric Men



PORK BELLY

Main

PAN ROASTED CHICKEN BREAST \$21.0

PEANUT BUTTER JELLY SANDWICH \$10.0

Juices

PINEAPPLE JUICE \$5.0

GRAPEFRUIT JUICE \$5.0

White

PINOT GRIGIO, SCARPETTA, ITALY

CHARDONNAY, ROMBAUER, CARNEROS, CALIFORNIA

Bread Box

ST. JAMES SMOKED SALMON ON THICK TOASTED BRIOCHE \$17.0

VEGGIE TOAST ON SOURDOUGH \$14.0

From The Bakery

HOUSE BAKED BANANA BREAD

DAILY MUFFIN SELECTION

Canned Cocktails

AMBLE CHASE ROSÉ

HIGH NOON HARD SELTZER

Panther Coffee

COLD BREW NITRO \$4.8

COLD BREW NITRO MILK \$6.0

Restaurant Category

COCKTAIL

BBQ

Drinks

SODAS \$3.0

CLUB SODA

DRINKS

White wine

ALBARINO, NEBOA, RIAS BAIXAS, SPAIN

MIONETTO PROSECCO

SQUEALING PIG SAUVIGNON BLANC

Beverages

JUICES \$5.0

DIET PEPSI

SIERRA MIST

Lunch & Dinner

CRISP FRIED CHICKEN TENDERS \$8.0

THREE CHEESE FLAT BREAD \$10.0

TRIPLE DECKER GRILLED CHEESE SANDWICH \$11.0

Featured Drink

ELIT MULE \$14.0

STOLI MOSCOW MULES \$12.0

SMOKED PATRON OLD FASHIONED \$22.0

Harborwood Harborwood Hyatt Centric Men



Beer on Tap

OSKAR BLUES, MAMAS LITTLE YELLA PILSNER

WYNWOOD BREWERY LA RUBIA BLONDE ALE

OSKAR BLUES MAMAS LITTLE YELLA PILSNER

Non alcoholic drinks

GINGER ALE

TONIC

RED BULL ENERGY DRINK

RED BULL SUGARFREE

Breakfast

2 CAGE FREE SCRAMBLED EGGS \$8.0

VANILLA FRENCH TOAST \$8.0

STRAWBERRY AND YOGURT SMOOTHIE \$6.0

GRANOLA CORNFLAKE CEREAL \$5.0

Soft drinks



PEPSI

APPLE JUICE \$5.0

LEMONADE \$5.0

ORANGE JUICE \$5.0

Beer

HEINEKEN

FUNKY BUDDHA FLORIDIAN HEFEWEIZEN

BUDWEISER

FUNKY BUDDHA, FLORIDIAN HEFEWEIZEN

Main Plates

QUINOA WITH ROASTED SWEET POTATOES \$14.0

LAS OLAS HUEVOS \$14.0

LEMON POPPY RICOTTA PANCAKES \$12.0

3 EGG* OMELET \$13.0

Premium

SANCERRE, HENRI BOURGEOIS, LES BARONNES , LOIRE, FRANCE

CHARDONNAY, STAGS' LEAP WINERY 2018, NAPA

CABERNET SAUVIGNON, CUTTINGS 2017, THE PRISONER, NAPA, CALIFORNIA

TEMPRANILLO, YSIOS RESERVA 2012, RIOJA, SPAIN

Hand-Crafted Cocktails

KIWI BE FRIENDS?

BANANA SLIP

YOU DRIVE ME COCONUTZ

DROP ANCHOR SPRITZ

Appetizers

ARGENTINIAN-STYLE PULLED CHICKEN EMPANADAS \$12.0

SKY HIGH WINGS \$13.0

CURED PORK BELLY LETTUCE WRAPS \$14.0

GARLIC ROASTED SHRIMP TOSTADA \$13.0

EMPANADAS

Harborwood Harborwood Hyatt Centric Men



Coffee



CAPPUCCINO	\$4.0
CORTADITO	\$4.0
DOUBLE ESPRESSO	\$3.5
LATTE	\$4.0

COFFEE

These types of dishes are being served

BURGER

STEAK

PANINI

LOBSTER

QUESADILLAS

Champagne & Sparkling Wines

LAURENT-PERRIER SPLITS

BOLLINGER SP CUVÉE BRUT, FRANCE

LAURENT-PERRIER LA CUVÉE
CHAMPAGNE, CHAMPAGNE, FRANCE

LAURENT-PERRIER, ROSÉ CHAMPAGNE,
CHAMPAGNE, FRANCE

LAURENT-PERRIER, SPLITS

BOLLINGER, SP CUVÉE BRUT, FRANCE

LAURENT-PERRIER, LA CUVÉE
CHAMPAGNE, CHAMPAGNE, FRANCE

Mains

HEARTS OF ROMAINE CHOPPED
SALAD \$11.0

MIXED BABY GREENS QUINOA \$12.0

GARLIC ROASTED SHRIMP TACOS \$15.0

HARBORWOOD SIGNATURE
BURGER* \$16.0

EXOTIC MUSHROOM FIG
FLATBREAD \$14.0

PAN SEARED SALMON WITH FINE
HERBS* \$24.0

PEPPERCORN CRUSTED BISTRO
STEAK \$29.0

FRESH STROZZAPRETI
POMODORO \$17.0

White & Rosé

RIESLING, DR. LOOSEN GRAY SLATE,
MOSEL, GERMANY

SAUVIGNON BLANC, SQUEALING PIG,
NEW ZEALAND

CHARDONNAY, ARINZANO, SPAIN

CHENIN BLANC, LIEVLAND OLD VINES,
PAARL, SOUTH AFRICA

SANCERRE, PATIENT COTTAT, VIEILLES
VIGNES, FRANCE

CHABLIS, DOMAINE DE CAMILLE
LAURENT SCHALLE 2018, FRANCE

CHARDONNAY, NICKEL NICKEL 2016,
RUSSIAN RIVER VALLEY, CALIFORNIA

CHARDONNAY, CAKEBREAD 2017, NAPA,
CALIFORNIA

CHARDONNAY, ROMBAUER CARNEROS,
CALIFORNIA

Ingredients Used



BACON

MILK

POTATOES

\$3.0

CHICKEN

WATERMELON

CHEESE

EGGS

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CHEDDAR

CHEDDAR CHEESE

BUFFALO

PORK MEAT

QUINOA

SWEET POTATOES

Reds

MERLOT, DECOY, SONOMA COUNTY,
CALIFORNIA

RED BLEND, UNSHACKLED, THE
PRISONER, CALIFORNIA

CABERNET SAUVIGNON, THE STAG,
PASO ROBLES, CALIFORNIA

MALBEC, AF BY ACHAVAL FERRER,
MENDOZA, ARGENTINA

PINOT NOIR, ETUDE 2017, LOS
CARNEROS, CALIFORNIA

MERLOT, DUCKHORN 2016, NAPA,
CALIFORNIA

RED BLEND, ORIN SWIFT, 'PAPILLION
2016, NAPA, CALIFORNIA

RED BLEND, ACHAVAL FERRER,
QUIMERA, MENDOZA, ARGENTINA

PETITE SYRAH, ORIN SWIFT, MACHETE
2017, NAPA, CALIFORNIA

RED BLEND, SALDO 2017, THE
PRISONER WINE COMPANY, NAPA,
CALIFORNIA

CABERNET SAUV., STAGS' LEAP
WINERY 2016, NAPA, CALIFORNIA

BORDEAUX, CHATEAU LAPLAGNOTTE-
BELLEVUE, ST. EMILION, FRANCE

JEAN L. CHAVE, MON COUER, COTES-
DU-RHONE, FRANCE

SHIRAZ, PENFOLDS BIN 28 2017,
AUSTRALIA

BARBARESCO, PAITIN 2015,
SERRABOELLA, ITALY

TEMPRANILLO, EMILIO MORO, RIBERA
DEL DUERO, SPAIN

BRUNELLO DE MONTALCINO, SANT
ARTURO 2013, ITALY

BAROLO, G. D. VAJRA, ALBE, PIEDMONT,
ITALY

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Lauderdale, US, United States

Opening Hours:

Monday 07:00 -23:00
Tuesday 07:00 -23:00
Wednesday 07:00 -23:00
Thursday 07:00 -23:00
Friday 07:00 -24:00
Saturday 07:00 -24:00
Sunday 07:00 -23:00

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